

DINNER

STARTERS

Jerusalem artichoke soup & truffle oil <small>vc</small>	5
Juniper cured salmon, wasabi mayo, compressed cucumber & fennel	8
Fried calamari, lemon & tartar sauce	8.5
Asparagus, duck egg, truffle, parmesan, shallots	7.5
Rolled chicken & black pudding terrine, pickled carrots & tarragon	7.5
Quinoa & kale salad, almonds, carrot, beetroot, avocado & raisins <small>vc</small>	7/13

MAINS

Pan roasted sea trout, cauliflower puree, clams sauce & pickled clams	14
Roasted duck breast, salt baked carrot & confit leg potato pie	17
Squid risotto with gremolata & squid ink	12.5
Slow cooked pork belly, braised lentils & caramelised apple puree	13
Beetroot burger, smashed avocado, fennel & carrot slaw <small>vc</small>	12
Roasted lamb rump, garlic mash, cabbage & lamb sauce	16.5

PUDDING

Valhorna chocolate torte, raspberries, lime & crème fraîche <small>v</small>	6.5
Sticky toffee pudding, ice cream & honeycomb	5
Lemon curd, berries, ginger & meringue <small>v</small>	6
Ice cream or sorbet by the scoop <small>VG (sorbet)</small>	(per scoop) 2
A selection of British cheese & biscuits <small>v</small>	8

GRILLED OVER COALS

All dishes are served with chips

Cheeseburger, gem lettuce, tomato & pickles	12.5
Old Spot pork & chorizo burger, bacon & pickled fennel	12.5
270g Hanger steak	16
230g Rib eye steak	21
Peppercorn sauce, blue cheese or chimichurri	1.5

SIDES

Chips, garlic & rosemary <small>vc</small>	3
Roast garlic mash <small>v</small>	3.5
Mixed leaf salad <small>vc</small>	2.5
Seasonal greens <small>vc</small>	3
Chantenay carrots <small>v</small>	3.5

